

# 46025-40095-00 - Papetti's® Dried Hi-Whip Egg Whites with Sodium Lauryl Sulfate, Lysozyme and Avidin Reduced, 1/50 Lb Box

Dried for convenient storage and an extended shelf life of 1 year. Custom amounts of Sodium Lauryl Sulfate, Lysozyme and Avidin. Reduced is spray dried. Ratio for reconstitution is 1 part egg to 7 parts water. Improves foaming and increases foam stability with added whipping agent.

Brand: Papetti's®

# **Nutrition Facts**

1 servings per container

100.00 gm ( 100 g ) (100g) Serving size

Calories	Per Serving		Per 100gr <b>390</b>	
	9	% <b>DV</b> *	%	DV*
Total Fat	0g	0%	0g	0%
Saturated Fat	0g	0%	0g	0%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	0mg	0%
Sodium	1,230mg	53%	1,230mg	53%
Total Carbohydrate	3g	1%	3g	1%
Dietary Fiber	0g	0%	0g	0%
Total Sugars	0g		0g	
Incl. Added Sugars	0g	0%	0g	0%
Protein	80g		80g	
Vitamin D	0mcg	0%	0mcg	0%
Calcium	52mg	4%	52mg	4%
Iron	1mg	6%	1mg	6%
Potassium * The % Daily Value (	1,211m		<u> </u>	25%

<sup>\*</sup> The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition

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Nutritional/Diet Claims: Gluten Free, Vegetarian,

### Ingredients

Egg Whites, Sodium Lauryl Sulfate (As a Whipping Agent).

## **Case Specifications**

GTIN	10746025400957	Case Gross Weight	54.46 LB	
UPC		Case Net Weight	50 LB	
Pack Size	1 / 50LB	Case L,W,H	19.44 IN, 15.56 IN, 12.63 IN	
Shelf Life	540 Days	Cube	2.21 CF	
Tie x High	8 x 4			

#### **Preparation and Cooking**

Preparation instructions not specified for this product.

#### **Serving Suggestions**

Use in any application that requires egg whites such as: Confectionary, Baking (sponge, layer, cream and snack cakes, pie fillings, cookies, muffins and breads) Donuts, Pasta, Mayonnaise, and Dressings, Beverages, Nutritional Bars. Best to use in Baking products such as: Angel food cakes, chiffons, meringues, sponge cakes, and snack cakes.

#### **Packaging and Storage**

Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification. The product can be distributed at ambient temperatures. Prolonged storage at high temperatures, however, may reduce the functional shelf life of the product. It is recommended that the product be stored in a cool, dry environment. Ambient storage is acceptable, but prolonged storage at high temperatures may reduce the functional shelf life of the product.

# Allergens

CONTAINS:

Eggs or Egg Derivatives